Statement of Corrective Action

SUNDREAM

Key West, VSP Inspection, November 24, 2001

1. Weekly steam cleaning of the carpet and twice daily vacuuming will continue, to help minimise food residue and dirt build up. More attention will also be paid to clearing spillages more promptly.

In the long term, replacement of the carpet with tiles or similar easily cleanable surface, in the waiter stations will be considered to eliminate this problem.

2. The buffet counter was installed over 20 years ago and unfortunately was constructed in an era when little consideration was given to making the internal surfaces easy to clean. However regular cleaning of the internals will continue to minimise food debris.

The louvered door that came adrift of it's housing during the inspection, has now been repaired.

- 3. All fruits held on the refrigerated table in the Restaurant will in the future be placed in an ice bath during service. As per our Food Safety Policy they will be either held at or below 5 oC or discarded after 2 hours, which is well within VSP guidelines. Records are available to prove this.
- 4. These items are replaceable and as such have a finite life. Monthly supplies are sent to the ship to replace any worn and damaged trays. An increased order has been placed to rectify this situation.
- 5. Due to the age and construction of the ship it is impossible to eliminate these defects. However our ongoing repair and maintenance programme and cleaning schedules helps keep these areas as clean as physically possible.

The areas where pipes and wires are penetrating bulkheads or deckheads that were noted during the inspection have been included in the above programme.

6. Loose, broken or cracked deck tiles will be replaced and loose or missing grouting will be made good.

- 7. Due to the age and construction of the ship it is impossible to eliminate these defects. However our ongoing repair and maintenance programme and cleaning schedules helps keep these areas as clean as physically possible.
- 8. These fan covers will be removed and cleaned. Thereafter they will be cleaned on a regular basis to prevent a build up of dust or food debris.
- 9. This gasket/bin will be replaced with a non-absorbent and easily cleanable gasket in all ice machines of this type.
- 10. See above and the rubber bands will be replaced with a more suitable restraint that can be easily cleaned and will not contaminate the ice making process.
- 11. Existing exhaust is working at maximum capacity. Trunking has been repaired and renewed where required. A larger capacity extraction fan will assist the ventilation and feasibility is to be studied by on board Staff. Consideration is to be given to insulation of cold sections such as AC supply that run close to hot deck heads to limit the condensation. Ship is requested to give proposal for the work required to rectify the defect. This is to include labour requirements and time implications. Possibility of increasing the fan size to be reviewed by Ship and accurate assessment complete with electrical ratings, access and unit dimensions to be reported to Office.
- 12. Positioning of all fly killers is to be reviewed and they will be suitably repositioned to protect food during storage, preparation, display, service and transportation.
- 13. Existing exhaust is working at maximum capacity. Trunking has been repaired and renewed where required. A larger capacity extraction fan will assist the ventilation and feasibility is to be studied by on board Staff. Consideration is to be given to insulation of cold sections such as AC supply that run close to hot deck heads to limit the condensation. Ship is requested to give proposal for the work required to rectify the defect. This is to include labour requirements and time implications. Possibility of increasing the fan size to be reviewed by Ship and accurate assessment complete with electrical ratings, access and unit dimensions to be reported to Office.
- 14. Pipe insulation will be repaired and a protective cover will be placed to protect the insulation.

- 15. This is due to be properly filled as per the ships repair and maintenance programme.
- 16. This has been repaired as per the ships repair and maintenance programme.
- 17. These will be replaced as part of the ongoing repair and maintenance programme.
- 18. Unfortunately this is part of the construction of the range and cannot be eliminated. However extreme care is taken to remove any build up of food debris in this area, as per the ships cleaning schedule.
- 19. Welds shall be made smooth or if this fails, the ovens shall be replaced.
- 20. Due to the age of construction of the equipment it is impossible to eliminate these defects. However our ongoing repair and maintenance programme and cleaning schedules helps keep these areas as clean as physically possible.
- 21. The grill grease pan chute in the Lido was seen during service and had an acceptable level of working debris in the chute, which was removed after service, as per the ships cleaning schedule.
- 22. Extra care will be taken when cleaning and sanitising equipment in the potwash. Relevant training will be carried out by our cleaning chemical supplier to supplement the regular biannual training carried out by them.
- 23. The wash water in the first sink of the potwash will always be discoloured due to the nature of the process and the lack of pre-scrapping sink.

However regular changing of the water will be monitored to minimise the food debris and ensure the appropriate amount of detergent is present.

- 24. The pipe wrap will be replaced with a more durable material.
- 25. Will be resolved by above.
- 26. The blocked spray nozzles of the glasswasher were cleared and the unit is now functioning correctly.
- 27. All Ware washing equipment will be maintained in good repair.

- 28. See 27 above.
- 29. See 27 above.
- 30. Backflow prevention devices will be periodically inspected and replaced if needed.
- 31. Due to the age of construction of these pieces of equipment it is impossible to eliminate these defects. However our ongoing repair and maintenance programme and cleaning schedules helps keeps these areas as clean as physically possible.
- 32. These containers were moved during the inspection.
- 33. This was moved during the inspection and the Executive Chef has informed the Butcher and Assistant Butcher of the correct method storage, to ensure this does not recur.
- 34. The IPM inspection schedule will be reviewed to include a pest sighting log including nighttime inspections. The IPM Plan will be reviewed and relevant inclusions regarding weevils, flying insects and rat guards will be consolidated in Sun Cruises Fleet Safety Manual.
- 35. All new purchases of fly killers will be able to retain the insects within the device. All existing devices will have an adhesive strip installed in the catchment tray to retain insects within.
- 36. A written policy on infectious diseases in the Children's Centre is being prepared at the company's Head Office in consultation with the Fleet Medical Advisor and will be transmitted to the ship as soon as it is completed.
- 37. The missing keeper chain on the potable water filling screw cap has been replaced.
- 38. New charts are ordered but in the meantime the existing 0-2 ppm charts have been manually changed to reflect the increased span of 0-5 ppm on the Far Point Monitor.
- 39. Relevant changes to the Fleet Safety Manual will be made to accommodate this requirement and all necessary personnel trained in this procedure.

- 40. Manual tests of the chlorination of the potable water tanks during bunkering will now be done every hour.
- 41. Due to the age of the vessel this is not an easy problem to overcome. We are currently evaluating our options to reduce this risk.
- 42. The shore connection backflow preventers are being sourced.
- 43. We are in the process to establish such a Cross Connection Control Program.
- 44. Tritec have been contacted and asked for the best solution to this request.
- 45. The shepherd's hook has been replaced with one of effective design. An anti-vortex drain cover will be ordered and installed. The Faecal Accident Plan has been written and will be issued during the next change of the FSM's.
- 46. As per our Food Safety Policy they will be either held at or below 5 oC or discarded after 2 hours, which is well within VSP guidelines. Records are available to prove this.
- 47. One of the two equipment sinks will be converted into a hand-wash sink.

Rudi Bauer Hotel Operations Director Sun Cruises